

**COMPOSITE PARTICLES IMPARTING SEQUENTIAL CHANGES IN  
FOOD PRODUCTS AND METHODS OF MAKING SAME**

**ABSTRACT**

Composite particles are provided that impart unique, entertaining  
5 optical and/or organoleptic effects in food products when exposed to an  
aqueous environment. In one embodiment, the composite particles have a  
least two layers which, when exposed to an aqueous environment, provide at  
least two sequential changes in the food product. Such changes can include  
changes in color or other visual appearance characteristics, flavor, and the  
10 like, as well as combinations thereof. In another embodiment, the composite  
particles are included in a powdered beverage mix wherein the powdered  
beverage mix itself provide the initial sequential change followed, by an  
appropriate delay, the second sequential change; further sequential changes  
can be provided, if desired, by providing additional layers with the appropriate  
15 optical and/or organoleptic ingredients therein.